

Claims

What is claimed is:

1. A process for preparing and supplying an individual dessert product comprising the steps of:

providing at least one disposable ramekin having a desired shape, the disposable ramekin being made from a material adapted to withstand sub-freezing temperatures without cracking or distorting;

preparing a dessert mixture;

depositing a prescribed portion of the dessert mixture into the disposable ramekin;

subjecting the disposable ramekin and dessert mixture combination to a temperature below the freezing point of the dessert mixture to cause the dessert mixture to freeze;

packaging the frozen dessert and disposable ramekin combination; and

delivering the packaged frozen dessert and disposable ramekin combination to a location.

2. A process according to claim 1 further comprising the steps of:

providing a serving ramekin shaped to receive the frozen dessert;

removing the frozen dessert mixture from the disposable ramekin; and

placing the frozen dessert mixture into the serving ramekin.

3. A process according to claim 2 wherein the disposable ramekin and the serving ramekin each have an internal contour, and wherein the internal contours of the ramekins are substantially the same such that the frozen dessert conforms substantially to the contour of the serving ramekin.

4. A process according to claim 1 wherein there are a plurality of disposable ramekins formed in a tray.

5. A process according to claim 1 wherein the disposable ramekin is made from a material which is adapted to withstand elevated temperatures, the process further comprising the step of:

cooking the dessert mixture while in the disposable ramekin prior to the step of freezing.

6. A process according to claim 5 further comprising the step of:
baking the dessert mixture while in the disposable ramekin after the step of cooking and prior to the step of freezing.

7. A process according to claim 1 wherein the disposable ramekin is made from plastic material.

8. A process according to claim 7 wherein the disposable ramekin is made from crystallized polyethylene terephthalate.

9. A process according to claim 2 further comprising the step of thawing the frozen dessert mixture in the serving ramekin prior to serving to a customer.

10. A process according to claim 1 further comprising the step of supplying at least one serving ramekin with the frozen dessert and disposable ramekin, the disposable ramekin and the serving ramekin each have an internal contour, and wherein the internal contours of the ramekins are substantially the same such that the frozen dessert conforms substantially to the contour of the serving ramekin.

11. A process for preparing and supplying an individual custard-based dessert products comprising the steps of:

providing a disposable tray having a plurality of ramekin cavities formed in it, the cavities having a desired shape, the disposable tray being made from a material adapted to withstand sub-freezing temperatures without cracking or distorting;

preparing a custard-based dessert mixture;

depositing a prescribed portion of the dessert mixture into each ramekin cavity in the disposable tray;

subjecting the disposable tray and dessert mixture combination to a temperature below the freezing point of the dessert mixture to cause the dessert mixture to freeze; and

packaging the frozen dessert and disposable tray combination.

12. A process according to claim 11 wherein the serving ramekin has an internal contour, and wherein the frozen dessert conforms substantially to the internal contour of the serving ramekin, the process further comprising the steps of:

providing a serving ramekin shaped to receive the frozen dessert;

removing one of the frozen dessert mixtures from the disposable tray;

placing the frozen dessert mixture into the serving ramekin; and

thawing the frozen dessert mixture in the serving ramekin prior to serving to a customer.

13. A process according to claim 11 wherein the disposable tray is made from a material which is adapted to withstand elevated temperatures, the process further comprising the step of:

cooking the dessert mixture while in the disposable tray prior to the step of freezing.

14. A process according to claim 13 further comprising the step of:

baking the dessert mixture while in the disposable tray after the step of cooking and prior to the step of freezing.

15. A process according to claim 11 wherein the disposable tray is made from plastic material.

16. A process according to claim 15 wherein the disposable tray is made from crystallized polyethylene terephthalate.